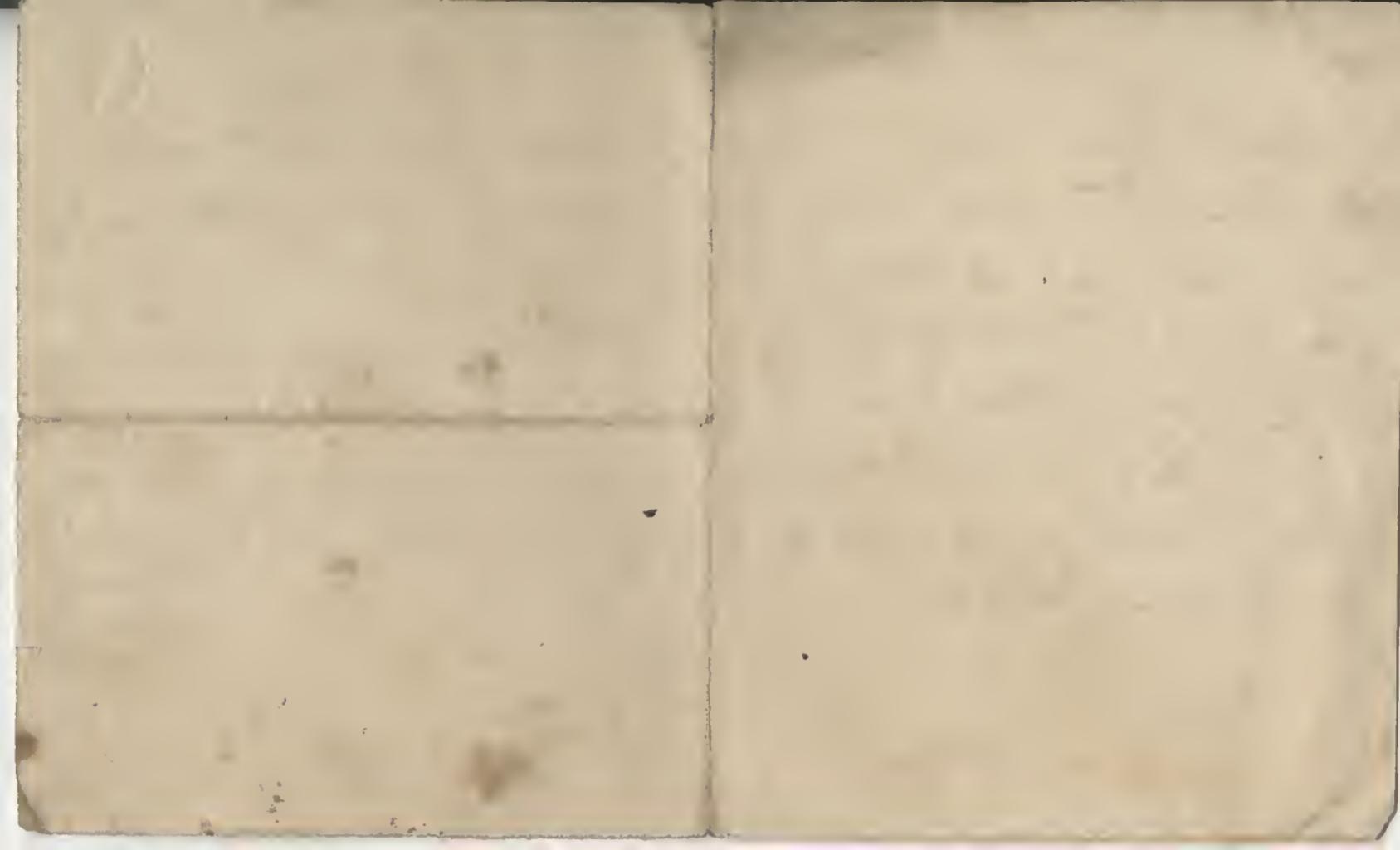


Cabinet Pudding.

Batter your shape - put a few stoned raisins to
the mould - beat three eggs - but beat them (as told
very thin - lay it lightly in the mould, those parts full
then add a little nutmeg - a little lemon peel grated.
a spoonful of Brandy - a spoonful of sugar & almost
a pint of new milk or cream to the eggs - put the
mould into a Stea pan half full of water & Steam
it half an hour -
wine glass ^{form} ~~form~~ ^{over the}
Lemon &



Rice-Blancmange.

3 Table-spoonfuls of ground Rice 3 oz of Soap
sugar 1 pint of new milk or milk-cream,
mixed. Flavour with bitter Almonds or
Excellent Biscuits.

1 lb of Flour 1 lb of Butter 3½ pints of new milk
2 pence-worth of Yeast

Sept 10. 1888

Carrigeen Cough Drak

$\frac{1}{2}$ oz Carrigeen.

1 quart cold water.

2 oz Sugar.

Pinch of juice of 1 Lemon.

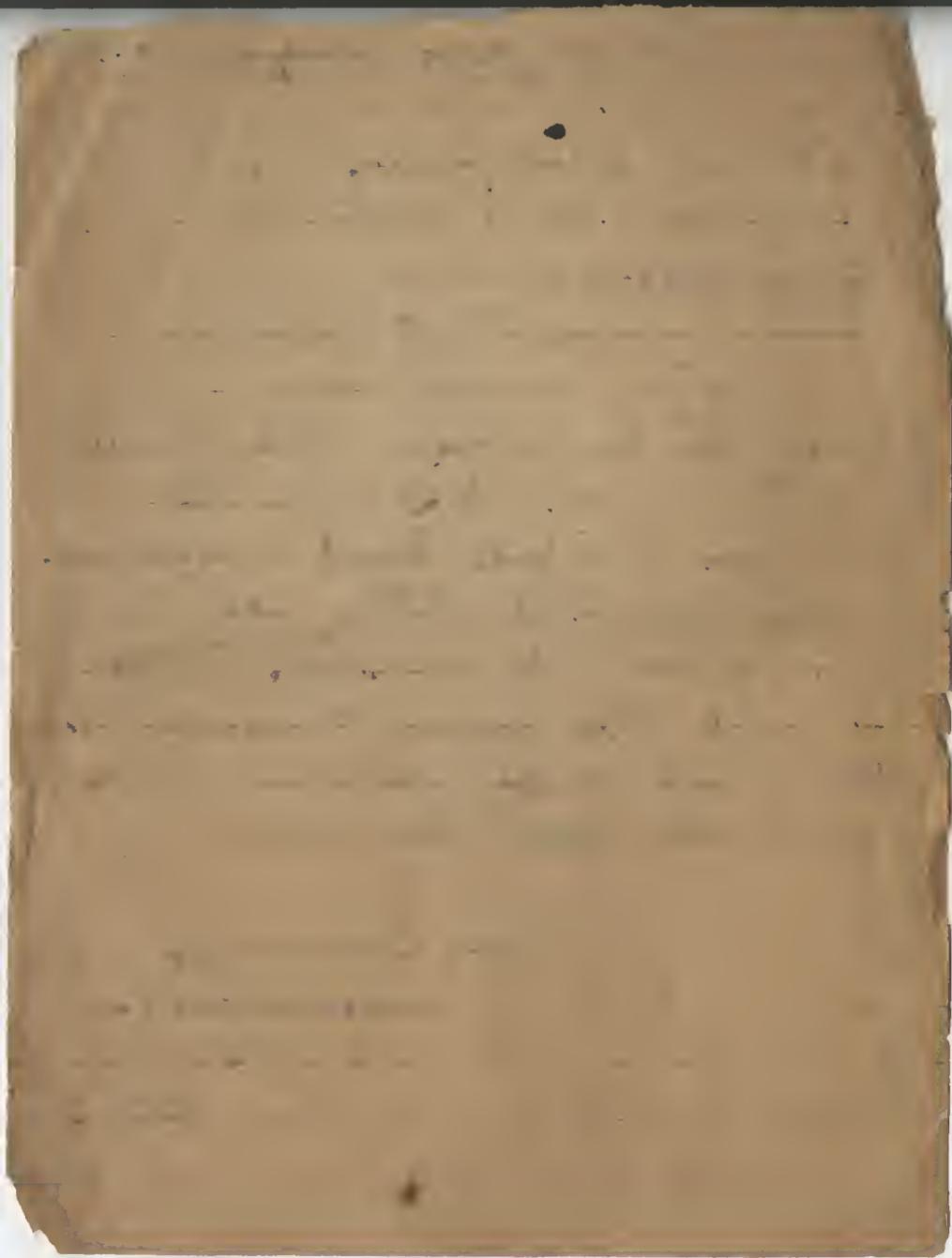
Soak the moss in a little spring water for about 3 minutes - put in a white lined saucepan with the cold water and cook for about 10 minutes. Strain - add the sugar & lemon juice the wind may be put down at first with the moss.

Mrs Sweeney.

Annis@aol.

Aug. 24-05

ErWa



Set ~~the~~ it all boil till
wine nearly dry then
put in half pint of cream
let it boil ~~as~~ ^{as} soon
as it commences boiling
take the yolks of the
eggs, mince them. Add
a little piece of butter
mix it all together
till it gets thicker
first do not let it
boil. Take off the
fire as soon as it
gets thicker & serve
in pieces of the
lobster shell. Also
very good cold.

From Club of New
York Club

FOUR GABLES,
BRAMPTON,
CUMBERLAND.

Lobster à la Newburg

Take a nice boiled
lobster, cut it up in
a nice pieces. Make
some butter hot
in a pan but do not
let it burn, put
the cut up lobster
in the same pan &
season with salt
pepper & a
little nutmeg.
Set it fry for about
three minutes and
moisten it with three
tablespoons fulls of Sherry
or Madeira.

СЕВАСТІ
ІОТЯМЛЯВ
ЯЗДИЦІ

Spanish Kidneys

Take 3 or 4 Spanish onions,
cut the tops off & put
them into a saucepan of
boiling water with a little
salt in. Put the lid on
the pan & boil the onions
in at least $1\frac{1}{4}$ hours - then
take up, remove the skins,
& slip the centers of the
onions out. Cut the kidney
kidneys in dice, season
well with pepper & salt
& a piece of butter - put
enough to fit in the
middle of each onion -
Set the onions in a

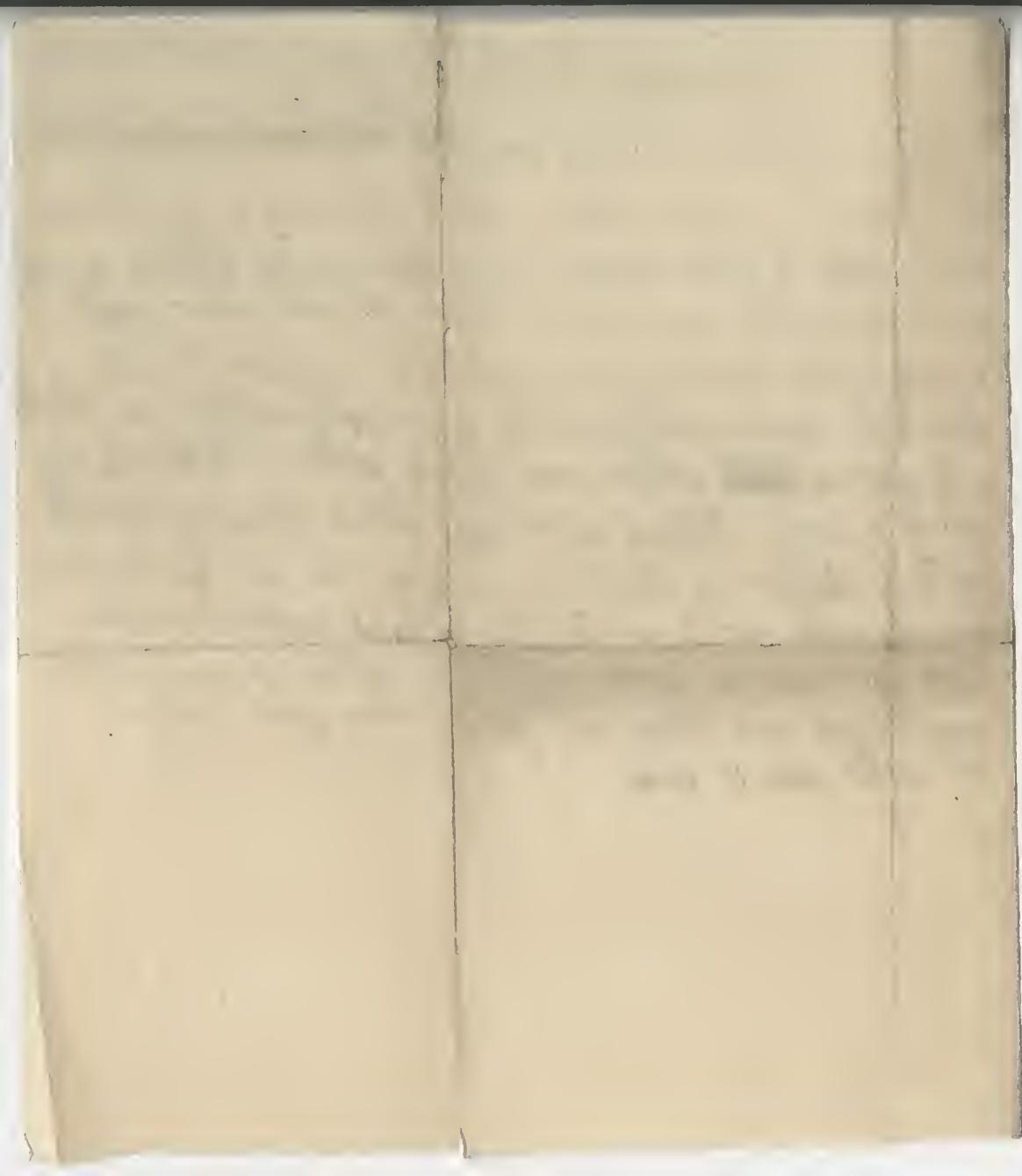
a greased tin, sideways to
prevent the juice from
the kidney escaping - Chop the
onion centers finely & put
as much as possible back
into the ends of the onions -
Scatter bread crumbs thickly
over all & bake slowly for
2 hrs. or less if they
appear to be thoroughly
cooked - Baste well -
Serve very hot with a
good brown gravy round.

quarter of a cream the juice of 3 small Granges grate
a little hot the rind so as hot to make it bitter if
you have it grate the rind of a Lemon $\frac{1}{2}$ a pint of
Mountain Wine sweeten it to your taste whip it till it
is thick then lay a piece of lawn or muslin in a Flare
igne the size you would have the Cheese and let it
strain then layn it out -



To make Doctor Sheneys breakfast cakes

Take a p. of fine flour & set it to the fire to dry, if you like seeds or spices take a little Mace & a few Caraway seeds & put them in a little milk & ^{boil} them together to the strength you would have it give your paste a taste less or more as is agreeable to your Palate then take new milk from the Cow the quantity you think will wet the ~~flour~~ flour and put a piece of Butter the bigness of a large Walnut to it, then strain the seeds into the milk to dissolve the Butter if you find the milk not warm as new milk set it on the fire to heat pour it on the flour and mix it pretty stiff and work it well then roll it into thin cakes and prick them quiet through and send them to bake



Little Biscuits.

Take six Eggs, & one Pound of fresh, & sifted Soft Sugar,
beat them together with a fork, very quick, on board, then
add by Degrees a Quarter of a Pound of warm flowers;
half the Rind of a Lemon, grated, & one Spoonful of
orange flower, or Rose water; mix these together then
put them into your hands & divide as possible, greater
some. Sugar over them, & sift them in a pretty Julep dish over
the, & further. Mince & will bake them. —

Milk water

6^{oz} Medlar root, one p. $\frac{1}{2}$ of Mint one p. $\frac{1}{2}$ of balm, 6^{oz} of
Angelico, 6^{oz} Roman wormwood. — Distill this with three
gallons of water.

To Make Cream Curds

Three Quarts of Cold Water, & one Quart of new Milk, put into a pan, & set on a slow fire, when it begins to boil, put in a Quart of Sour, & 2 Quarts of Sweet Cream. Mixt with 12. Eggs, the Whisked of only take, it must not boil, & if you perceive it going to boil, put in Cold Water to prevent it. — Fairless Receipt for Strong Beer. To nine Whiskies

Bushells of Pale Malt make 63 or 64 Gallons of Liquor in wine measure put to this quantity 6 lbs of Hops when you must put in a pound of Hops at y^r. Bottom of y^r. Mash Day with water to work the liquor from Blanking after you have mashed y^r Malt at it stand 3 Hours before you let off the Liquor when you have gathered y^r quantity of liquor put it ~~with~~ ^{with} Hops into the Copper & let it ^{boil} 2 hours then take it into your cooler. Straining off the Hops from it. When you think it is

Chamomile Tea.

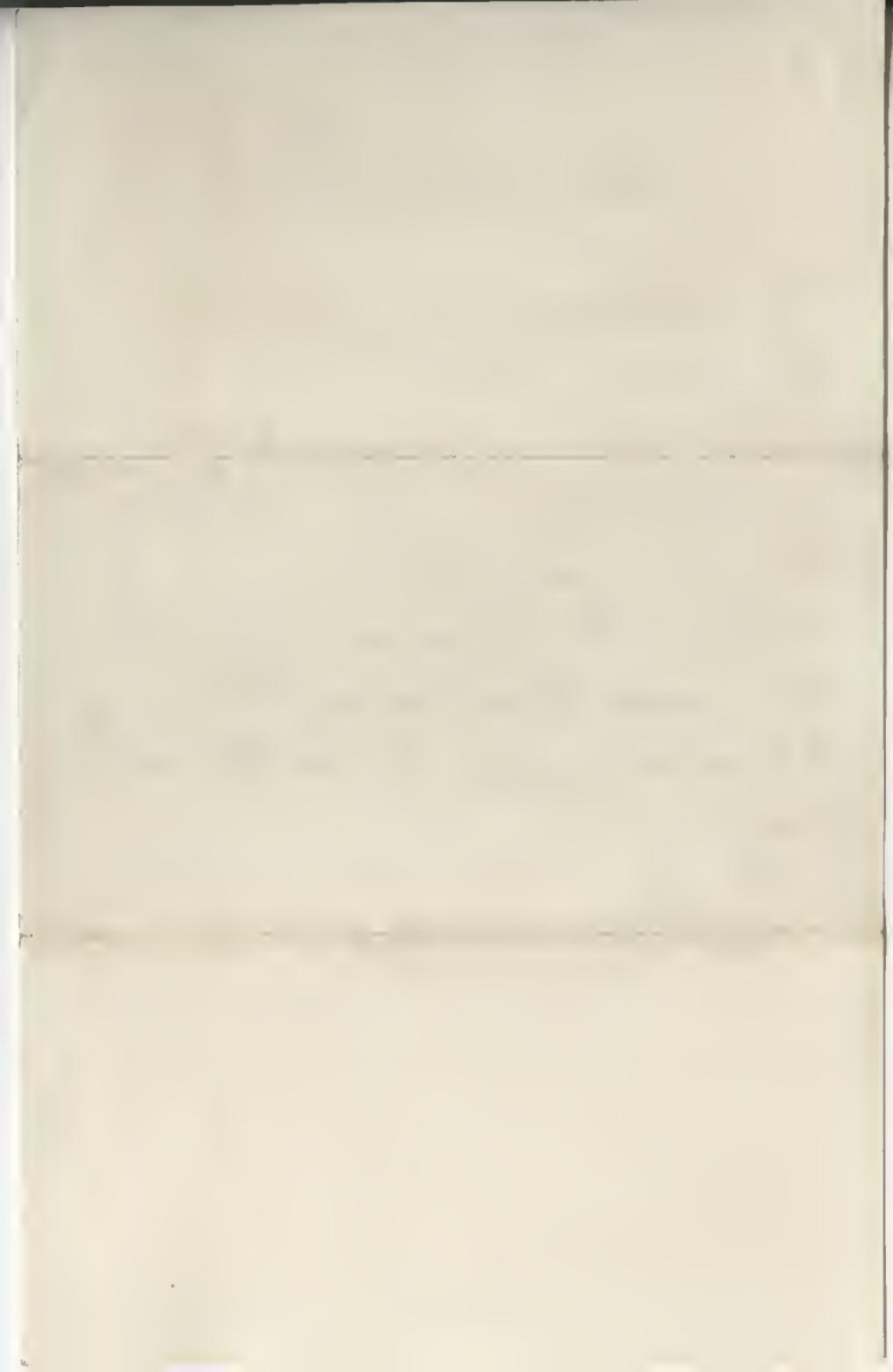
10 oz Chamomile Flowers

8 oz Spring Water

1 Spoonful (Tablespoonful) of Brandy
as much Honey & grated, as will
lie about a drachm.

Boil the Flowers for 12 hours,
then add the Brandy & Honey,
take a wine glass full three times
a day.

18th December 1851.



To dry Apricots.

Open the Apricots, & carefully take out the stones, blanch the kernels, & put them into the Apricots & now add a pound of fruit the same quantity of finely powdered sugar & let them stand until the sugar has extracted the juice, then boil all together gently, when the fruit is tender, take it out with care, & boil the syrup till very rich; pour it over the fruit, & in three days put it upon dishes & dry them in the sun under garden glasses turning them once or twice a day, to keep the shape as round as possible. Any inferior Apricots may be cut down & boiled in the syrup for tarts. —

To Candy Angelicae

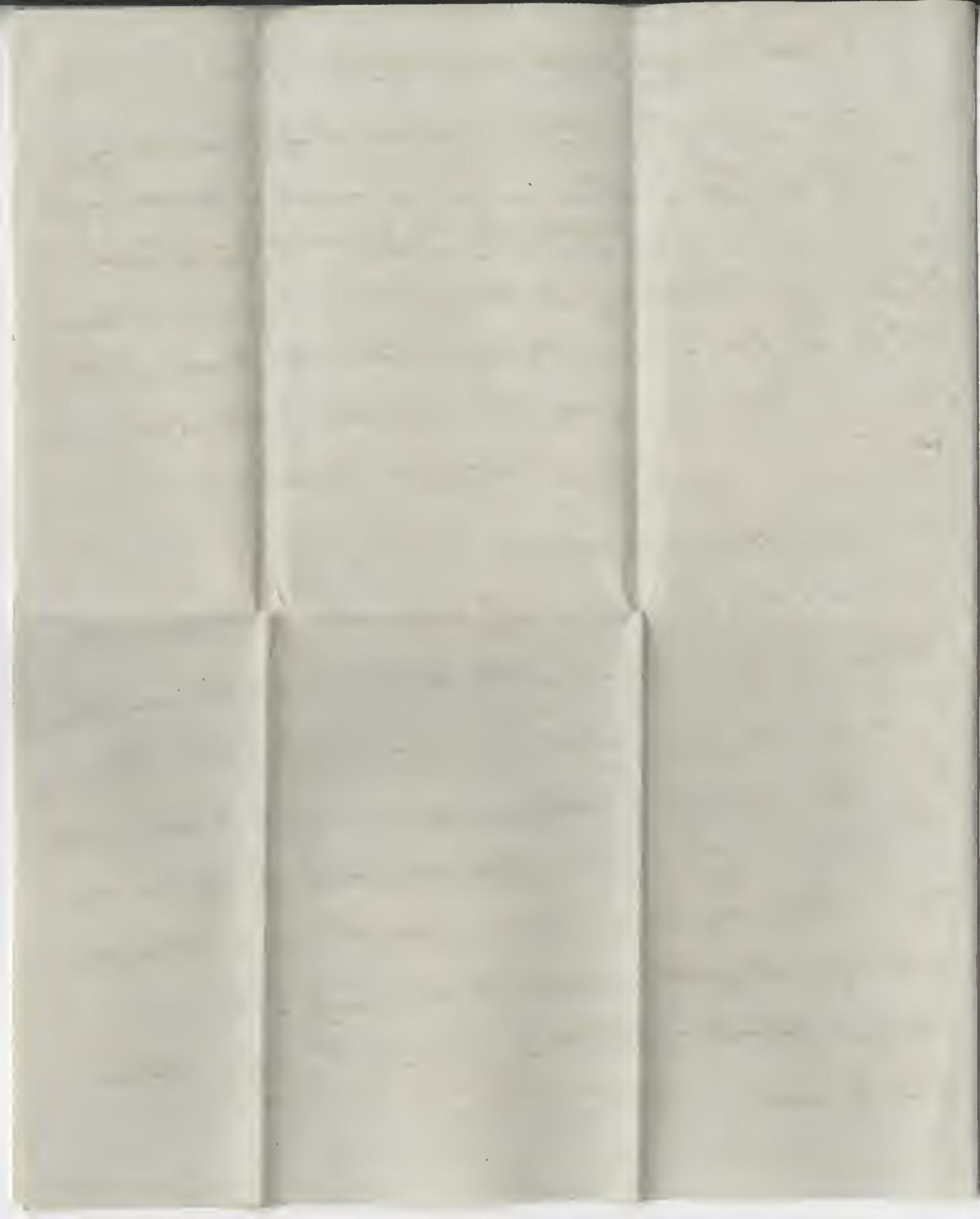
Cut the stalks when thick & tender, & boil them in a boiling water & when very tender strain it off, & throw them into cold water; pull off the skin & scald them in a thin syrup made with the same proportion of sugar that there is of fruit heat it twice a day until the syrup is almost dried in & then dry them under garden glasses or in ovens & turn them twice a day

Apricot Jam

ough equal quantities of powdered long sugar
& of Apricots parboil them quite well
as they are done strain over half the sugar. The
following day boil the remainder, & add the Apricots
to it till it boils, take off the scum, & when
perfectly clear, add part of the kernels blanched
I boil it two or three minutes.

Beef tea without Water

Clear some of the best part of Beef from every
particle of fat or skin, mince as small as for minced
Beef, but it is a far trich less a Cow, & the a double
Bladder over the Cow, set the Cow in a pan of cold water &
boil for an hour or hours & half. Strain the gravy & the
steam from the inside the Cow, from the meat. A single
Teaspoonfull may be given at first & gradually increased
to a Teaspoonfull, more should not be taken at one time,
but it may be given every half hour. This will agree when
nothing else will remain in the stomach, & the nourishment
it conveys is unequalled. It is palatable either hot or cold.
If Sausages be proper, a little may be cut small & put in with
the Beef. It will make a jelly when cold. If spices are
desired, they should be put in with the Beef, but salt if
desired for should be added to the gravy after it is
strained off. Any other kind of meat, Poultry or Game
may be used instead of Beef.



To clean Varnish, & take out scratches in Varnish or Japan.

To clean or renew the polish, wash it gently but thoroughly with soap & water on a very soft cloth, or handkerchief of silk or Cambric, to take off any grease, & dry it perfectly after it is thoroughly dry, dip a little of the finest cotton wool in the best flour, & polish by light friction. Then off with fine soft linen, or a silk handkerchief. If scratches are to be removed, the varnish after washing & drying, must be covered completely with sweet oil, put on with fine other wool, and as is usual by fresh air then dip the cotton in the fine flour, & rub it lightly, using the flour dry by degrees till quite dry flour is used the friction must be continued. till you perceive the smooth of varnish, which is caused by its becoming warm & thus filling up the scratches. Then clean off as before. The best flour must be used as bran, or any warm parts will scratch the varnish. If fine other wool is not at hand, very fine soft flannel or silk may be used. All gilted frames may be cleaned in the same way if varnished. Which is seldom done unless ordered they then may be cleaned with soap & water & last for ever.



A tea-spoonful of Powdered
Charcoal.

3^o of Common Salt.

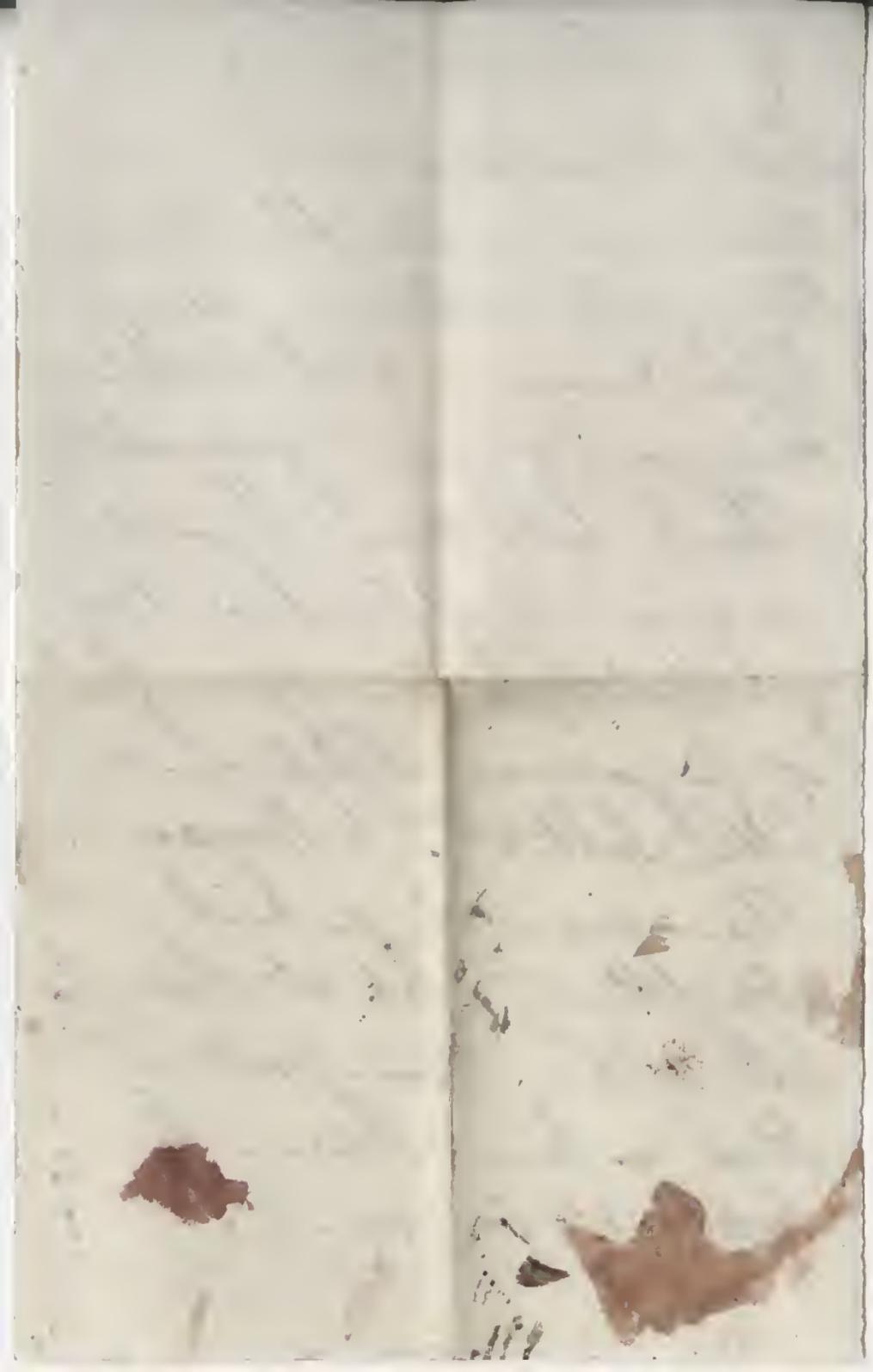
3^o of Sweet-Spirits of Vitriol
1/2 a tea-spoonful of Laudanum.

For a Lamb. Double the
Quantity for a Sheep.

Tomato Sauce.

Take Tomatoes, & bruise
them in a Marble Mortar
then add to them some
Chili Vinegar, & white Wine
Vinegar, of equal quantities
Shred into each ¹ ~~each~~ ¹ ~~each~~ ¹ ~~each~~
 $\frac{1}{4}$ of an oz of Garlic, 1 oz
of Shallot, a tea spoonful
of Cayenne Pepper, a
little Salt & ~~Worcester~~ & Worcester.

Then mix it all
altogether & let it stand
till cold then put it
thru' a hair Sieve &
bottle it for use.



To Make Cowslip Wine. —

Take half a peck of Water and Twenty one Pounds of Sugar
Remove the Scum as it rises — boil it one Hour
when near done, put it into a Tumb with Twenty
Four quarts of the Flowers — the tea cup full of Yeast
spread on a thick crust of Bread well toasted — let
it work one day & two nights. Put one bottle of
Brandy into the Barrel before you run it.

B. The Wine of Six Lemons — also Six Oranges — must
be boiled in a quart or two of the Cowslip Water —
before the Flowers are put in. Boil it two hours, put it
into the Barrel when the wine has done working.
The Peeps should be stopt down every Day — which
will be in about 10 days — & so — The back of the
Lemons & oranges should be boiled in the Sugared
water when it is well strain'd. Let it stand one
quarter of a year before it is bottled. —

You may put some of the young Haskies in if
you choose. — It is better to make only 5 Gallons
to put into a 6 Gallon Cask —

2000 ft. 1000 ft.

Baby's Stock

With wool -

Set on 32 loops (after five needles
knit back again raise at the end
of the next 12 rows - at the end of
the next 12 rows raise 1 loop & at the
end of every other row for 5 times
knit 8 rows plain - knit 14
loops just in the white wool go
out the end of the needle
& back knit 8 rows. leave 22 loops
knit across the toe 7 ribs - then add
22 loops the same as the other
side - then with the colored wool
& plain rows narrow at the end
of every other row 6 times then
at the end of every row knit 1 row
plain cast off heading at the toe
Take up the loops on the slope
of the toe & narrow every other
time you come to the hole in

until you have taken off all
the loops Take up the loops
for the stocking knit 3 rows
then 1 row of holes - then knit
till the sock is long enough

Emma Otter -

to make a
small cheese
take a pint of
measured 2 lemons
1 small spoonful
of white superfine
sugar to your
taste grate hit
as quick as
possible dont
turn hit horit
till rehardt

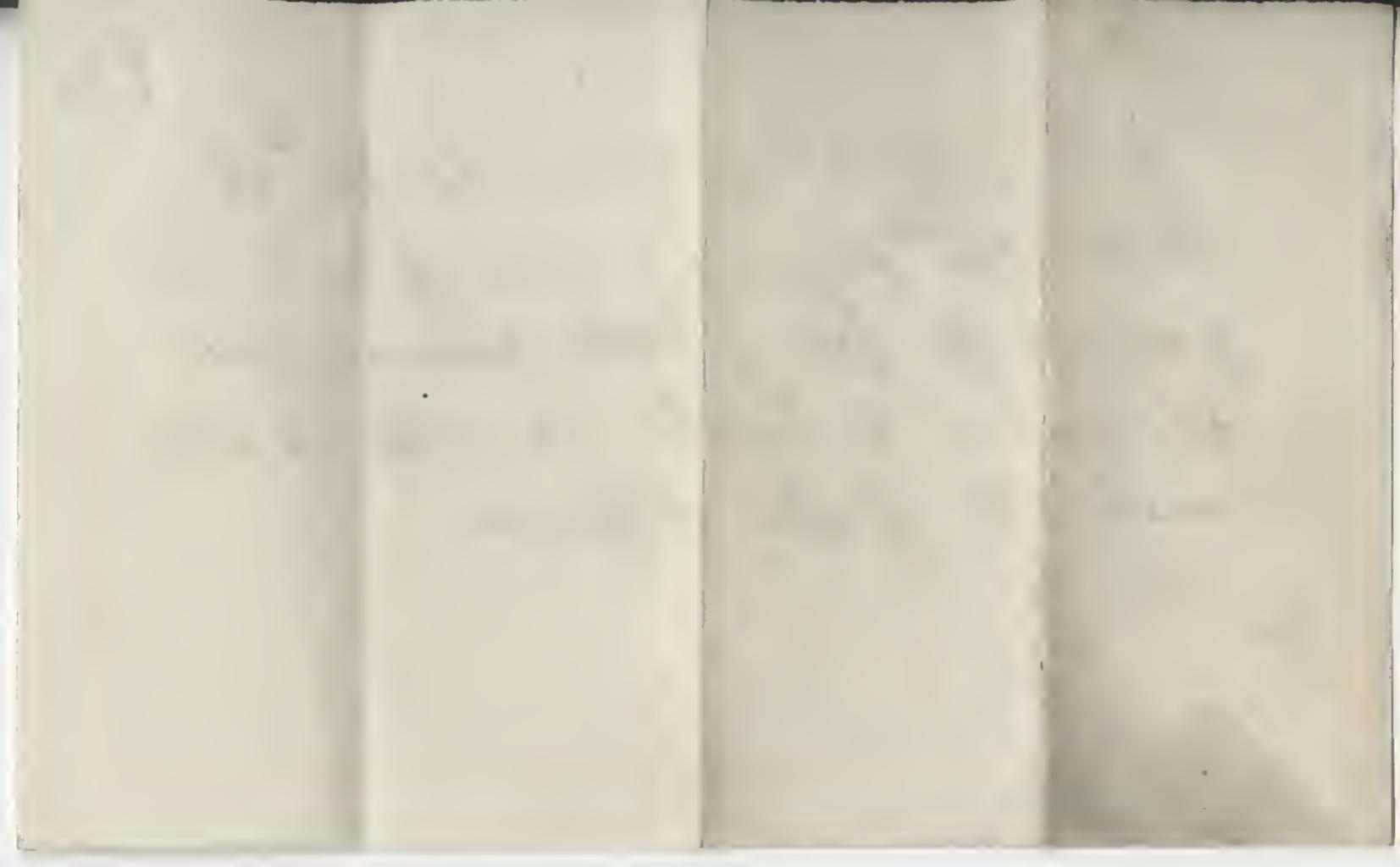
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Gateau de Pommes

One pound & a half of Lump sugar
put to it one pint of water & let it
boil till it becomes sugar. Two pounds
of apples cut & cored & the peels
of a large lemon cut them boil
the together until stiff. put it
into moulds & when cold it will
turn out. -



Rub into 2 lbs of Oatmeal a $\frac{1}{4}$ lb of
Butter off 6 oz Sugar a quarter of an Ounce
ground Ginger, a little Lemon peel
and as much Treacle as will as will
make it a proper stiffness -- --



Tish Sauce for Harvey
Take a pint of beaten butter
Spoonfulls of mushroom fat & 1
ounce of Essence of Anchovy boil
this together just before you take
it off the fire add a little butter
of flour & keep stirring it all the
time. a little Cayenne may be added
then toast hot wood screws
then add too

taken in the day for the poor
people to day with a good quart
of Water and one Teaspoonful
of good Slave Pepper -

Mr. Torre

To make Miner Vix
a set of Salves take 1 lb of
salt off & applies the same
quantity of Balsam &
and Pursant
equal

Fish Sause for Husking

One pound of anchovies, half an oz of cloves, half an oz of mace
Two oz rind off Ginger sliced, a little black pepper, a piece of
Lodge root with some lemon peel some onion a bunch of thyme
of winter savory, to all these add a quart of red port wine
half a pint of Vinegar, let all these stew over a gentle fire
one hour then strain the liquor thro a sieve & bottle it,
putting in the spices again but no other ingredient is
The use of this sause is to mix it with melted Butter



1 oz. Ginge
1/4 whole pepper
1 Mustard seed
1/4 oz Cloves
1 Teaspoon Vinegar
Garlic

1 oz. Ginge
1/4 whole pepper
1 Mustard seed
1/4 oz Cloves
1 Teaspoon Vinegar
Garlic

Apple Pomatum.

Take 2 lbs of the thick part of Hogs Flea
lay it in Water 12 hours, cut it in small bits
melt and strain it, add the juice of 4 Lemons a
bit of Juic 2 lbs of Apple-pippins pared and quartered,
one Oy. of Red Rose-water, half an Oy of cloves,
boil all together till the Apples are soft,
strain it off into Pots for use. —

Good for salads or burns and
excellent for dressing blisters —



Receipt for
Cowslip Wine.

Boil 6 lbs. of sugar in two gallons of water for a quarter of an hour, just before it boils stir in the white of an egg & the shell, take off all the foam - put in the rinds of two lemons, and a little root ginger; - boil the liquor for half an hour; - when it is nearly cold stir in a pint of cowslip peeps by degrees, before it is quite cold push a ~~spout~~ covered with yeast on it, and the juice of the lemons, let it stand for four days, then strain out the peeps, then put the liquor into a cask. In a few days fasten up the

cask for three weeks, — bottle
it off. — putting a lump of sugar
in each bottle. —

Put a little Isinglass dissolved
in a little wine into the cask.

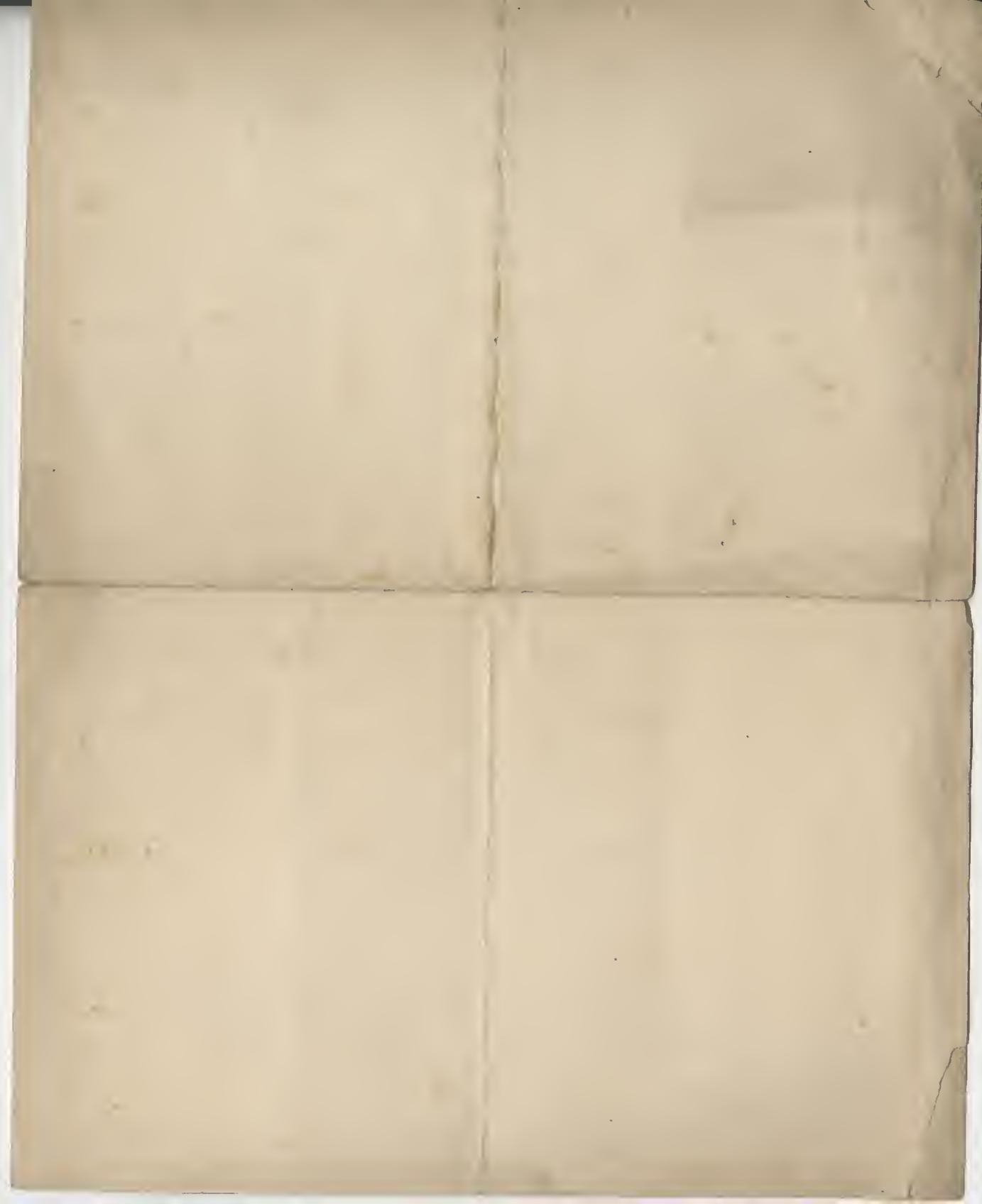
Spiced Puffe:

Take about $\frac{1}{2}$ lb. of nicely
wiced flour. Mix it
lightly with your hands
with about three eggs
of fresh butter, and
about the same quantity
of sifted. Siftin.—
Then beat up the yolks
of the eggs with a
few drops of milk
and knead it into a

Postle - -

Spiced Ham

Trim all of the smoked part of the ham off
soak it one night in cold water, always keeping
the ham covered with water whether boiling
or soaking, in the morning place it over a
slow fire in cold water & let it come to the boil,
have ready more boiling water with cider half &
half, change the ham from the first boiling
water to this mixture putting in a handful
of brown sugar & whole cloves let it cook ~~water~~
slowly in this three or four hours according to
size, when the skin can be removed easily
take from the range, leaving the ham in the
kettle till it cool, then take out & skin it &
put over it as much brown sugar mixed with
ground cloves as the ham will take, place
it in the oven to cook for one hour, basting
it with cider, served hot Banana sauce with
it.



Green gooseberry Wine -

the fruit must be green green. If you add ginger to every quart of gooseberries when it is hot and mix it with some brandy. Boil it till it is reduced to a pint, strain it and add to it a pint of white wine, add four pounds of sugar, barrel it directly, and when done fermenting add to every barrel of wine, one quart of Brandy. This is a bottle. You take an atom bag and suspend it over the barrel about half way down the wine, and then bring it close up, keep it full tight in the cork, then bottle it.

Instead of Brandy you may add $\frac{1}{2}$ oz of ginger to every gallon of wine, and if you like the Fentoniac flavor add the fresh of Elder flowers to eight gallons of wine, while the youth is in the root.

Nation drums of gooseberries make 5 gallons of wine.

1872-1873

1872-1873

Clear Barley Water

Barley Water -

The great secret
in making it clear
is not to let the
water boil, but
pour it on oatmeal
to the barley; the water
must be thrown
away three times
to prevent it looking
thick; then use

what you have on
the fourth time.

Two table-spoonful
of the barley should
be used to a quart
of water, sweeten it
according to your
taste, & put the peel
of one lemon to
three pints of barley water.